

ESB



PFRIEM EXTRA SPECIAL BITTER WAS BREWED WITH INGREDIENTS EXCLUSIVELY SOURCED FROM THE UK. THIS ENGLISH PALE ALE HAS A DEEP GOLDEN COLOR WITH A NICE CITRUS, SPICY, AND FLORAL AROMAS. TASTES OF ORANGE MARMALADE, CARAMEL, AND TROPICAL FRUIT. CHEERS!

INGREDIENTS

MALT

Crisp Floor Malted Maris Otter, Crystal 77, Caramalt

HOPS

UK Progress, UK Whitbread Golding Variety, UK Golding

YEAST

British Ale V

FOOD PAIRINGS

Roasted meats and vegetables, fish and chips, strong cheeses (i.e. blue cheese, aged cheddar, gouda), hearty and rich soups and stews (i.e. french onion soup, beef bourguignon, lentil soup, chili's), dark chocolate, sticky toffee pudding, fruit tarts.

**TOASTED BREAD, TOFFEE,
BLACK CURRANT**

HISTORY

The term “bitter” has been used in England to describe pale ale since the early 19th century. Although brewers used the term “pale ale”, before the introduction of pump clips, customers in pubs would ask for “bitter” to differentiate it from mild ale; by the end of the 19th century, brewers had begun to use the term as well.

During the 20th century, bitter became the most popular type of draught beer sold in British pubs and has been described as “the national drink of England”. In Scotland, bitter is known as either “light” or “heavy” depending on the strength, colour and body.

Bitter is traditionally cask conditioned and either dispensed by gravity through a tap in the cask or by a beer engine at “cellar temperature” of 11 to 14 °C (52 to 57 °F). The popularity of craft brewing in North America has led to British-style bitter being brewed here since the 1980s.

The designation “Extra Special” was a way of distinguishing this style from other English bitter beers, helping to add more specificity to qualities such as hoppiness, color, and abv. An Extra Special Bitter splits the difference between “ordinary bitter” and “premium bitter” styles.

TASTING NOTES

Fluffy eggshell foam on top of a bright golden copper body. Malt forward aromas of toasted bread and toffee give way to notes of chamomile and orange peel. The palate brings flavors of biscuit, caramel, and black currant. The finish is clean with perfectly balanced bitterness.